



Starters

Terrine of ham hock, onion and ale chutney, pickled vegetables

Red cabbage cured salmon, smoked salmon and horseradish roulade, beetroot and dill

Parsnip and apple velouté (V)



Main Courses

Slow cooked breast of norfolk turkey, cranberry and sage stuffing, pig in blanket, roast potatoes, sautéed sprouts and pancetta, crushed swede, honey roast carrot and turkey jus

Spiced vegetable, caramelised onion and mushroom wellington, roast potatoes, sautéed sprouts, crushed swede, honey roast carrot and vegetarian jus (V)

Roast stone bass, wild mushroom risotto, sautéed kale, buttered carrot, king oyster mushroom, winter pesto



Desserts

Clare christmas pudding, brandy crème anglaise

Clementine cheesecake, pimento foam, verbena sorbet, blood orange and yogurt

Cranberry sorbet, melon, star anise and blackberries

3 course menu with crackers and mince pies £45.00

4 course menu with crackers and mince pies £55.50

If you would like a 4 course menu, please choose an additional starter from the function menus.

All prices quoted are exclusive of VAT